

ABSTRACT OF THE DISCLOSURE

A high volume multi-chamber barbecue and smoker apparatus is provided, including multiple smoker chambers and multiple heating chambers interconnected by a ventilation and exhaust system of pipes with manually
5 operated valves for controlling air and smoke flow between multiple chambers as well as to the outside environment. The ventilation and exhaust system permits ventilation and drafting to the apparatus to be controlled so that a charcoal or wood fire can be more quickly and efficiently started, and then air ventilation and smoke selectively adjusted during cooking to control the amount of heat or smoke
10 delivered to the food in various smoker and heating chambers of the multi-chamber apparatus.